



Scanned by Porcelain Angel

It's a gift
to my Porcelain

Happy 1st Birthday

KITCHEN PRINCESS

8



Manga by
**NATSUMI
ANDO**

Story by
**MIYUKI
KOBAYASHI**

Creator of Zodiac P.I.

BO
ST
IN

Kitchen Princess



Natsumi Ando

Story by Miyuki Kobayashi

Translated by Satsuki Yamashita

Adapted by Nunzio DeFillippis and Christina Weir

Lettered by North Market Street Graphics



Ballantine Books • New York

Kitchen Princess volume 8 is a work of fiction. Names, characters, places, and incidents are the products of the author's imagination or are used fictitiously. Any resemblance to actual events, locales, or persons, living or dead, is entirely coincidental.

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This volume's featured menu is high tea. As I worked on this volume I tried out various high teas at different locations. Just seeing the tea set placed in front of me made me feel like a celebrity.

—Natsumi Ando

Honorifics Explained

Throughout the Del Rey Manga books, you will find Japanese honorifics left intact in the translations. For those not familiar with how the Japanese use honorifics and, more important, how they differ from American honorifics, we present this brief overview.

Politeness has always been a critical facet of Japanese culture. Ever since the feudal era, when Japan was a highly stratified society, use of honorifics—which can be defined as polite speech that indicates relationship or status—has played an essential role in the Japanese language. When addressing someone in Japanese, an honorific usually takes the form of a suffix attached to one's name (example: "Asuna-san"), is used as a title at the end of one's name, or appears in place of the name itself (example: "Nogi-sensei," or simply "Sensei").

Honorifics can be expressions of respect or endearment. In the context of manga and anime, honorifics give insight into the nature of the relationship between characters. Many English translations leave out these important honorifics and therefore distort the feel of the original Japanese. Because Japanese honorifics contain nuances that English honorifics lack, it is our policy at Del Rey not to translate them. Here, instead, is a guide to some of the honorifics you may encounter in Del Rey Manga.

- san**: This is the most common honorific and is equivalent to Mr., Miss, Ma., or Mrs. It is the all-purpose honorific and can be used in any situation where politeness is required.
- sama**: This is one level higher than "-san" and is used to confer great respect.
- dono**: This comes from the word "dono," which means "lord." It is an even higher level than "-sama" and confers utmost respect.
- kun**: This suffix is used at the end of boys' names to express familiarity or endearment. It is also sometimes used by men among friends, or when addressing someone younger or of a lower station.

-chan: This is used to express endearment, mostly toward girls. It is also used for little boys, pets, and even among lovers. It gives a sense of childish cuteness.

-koi: This is an informal way to refer to a boy, similar to the English terms "kid" and "squirt."

Sempai/

Senpai: This title suggests that the addressee is one's senior in a group or organization. It is most often used in a school setting, where underclassmen refer to their upperclassmen as "sempai." It can also be used in the workplace, such as when a newer employee addresses an employee who has seniority in the company.

Kohai: This is the opposite of "sempai" and is used toward underclassmen in school or newcomers in the workplace. It connotes that the addressee is of a lower station.

Sensei: Literally meaning "one who has come before," this title is used for teachers, doctors, or masters of any profession or art.

-(blank): This is usually forgotten in these lists, but it is perhaps the most significant difference between Japanese and English. The lack of honorific means that the speaker has permission to address the person in a very intimate way. Usually, only family, spouses, or very close friends have this kind of permission. Known as *yobisute*, it can be gratifying when someone who has earned the intimacy starts to call one by one's name without an honorific. But when that intimacy hasn't been earned, it can be very insulting.




Kitchen Princess

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**Sora
Kitazawa**

He was Daichi's older brother, and Najika was in love with him. He died in a car accident.



Najika Kazami

An 8th grader, Najika loves cooking—and it's not just the fun of an absolute sense of taste.



**Daichi
Kitazawa**

He is the first boy Najika met when she came to Seika Academy. Now he's living at home again, and has taken over as student body president to replace Sora.



**Seiya
Mizuno**

An up-and-coming star pastry chef. He is the son of the head of the Mizuno Group.

Fujita-san

Fujita Diner's chef. He's lazy, but he's really a highly skilled chef!



**Akane
Kishida**

It took a while for her to get popular in the fashion magazines. At first, she didn't like Najika, but now they've made up and are great friends.

**The
Director**

The father of the Kitazawa brothers and also the director of Seika Academy.



The Story So Far...



Najika lost her parents when she was young and lived in Lavender House, an orphanage in Hokkaido. She joined Seika Academy in Tokyo to find her "Flan Prince," a boy who saved her from drowning when she was young. There she met Sora, Daichi, and Akane. Najika entered the National Confectionary Competition but lost in the Finals, owing to her grief over the death of Sora. Najika was transferred into the regular class at the Academy—and the school welcomed a new special student to replace her. That student is Seiya Mizuno, who looks exactly like Sora. Furthermore, Najika was shocked to find out that he might be her "Flan Prince"!



Kitchen Princess

Recipe 34

Nagisa and the
Fruit Jam



About Recipe 34's Splash Page

You can't tell in this black-and-white version, but I wanted to make this splash page look cheerful, so I used a lot of primary colors. But I didn't make the main lines thick enough, so it turned out a little fuzzy. ²⁴³

I tried making the jam in this chapter, but I had the heat on too high and the water evaporated and it came out too sweet. ²⁴⁴

But once I added yogurt instead of sugar, it was really delicious. ²⁴⁵



.....

The Mizuno Group has a resort near that area.

When I was younger, I spent all of my summers there.



Yeah, I played there often.

Then...

...did you ever go to the lake in the back?



Then did you meet a girl...



.....

what if...

What if Selya
Mizuno is
really my
prince?

...he
says
yes?

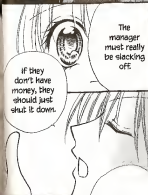
Then...

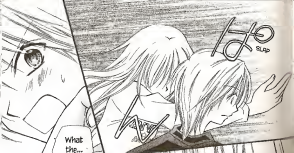
...what
am I
supposed
to do?





But
Lavender
House is
a dump.





what
the...

She's not
slacking
off!



Lavender
House is a
very special
place for all
of us.

Hagio-
sensei
took out
loans

to
raise
us!



If you ever
bad-mouth
Lavender
House
again...

...I'll
never
forgive
you.

At



There's no
way he's
the Flan
Prince.



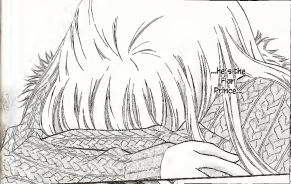
How
mean!



No
way...

How
mean
of him!

He doesn't
know
anything.



...He's the
Fiancé
Prince...



Najika?

Daiichi...



Is it
Seiya
Mizuno?



Some-
thing...

It's
not
nothing.



What's
wrong? What
happened?

Did
he say
something
to you
again?



Oh...

It's
nothing.



No,
Daichi.



I'm...

...going
to slug
him.



And I got
homesick.
That's all.

...thinking
about
Lavender
House.

I just
got
lonely.



...you
come to
me first.

If
anything
happens...



I'll help
you, no
matter
what.



Yeah.

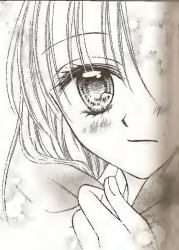


When
I'm with
Daichi...

...I feel
warm
inside.

Thanks,
Daichi.

I
wonder
why.



It's
busy
again
today.

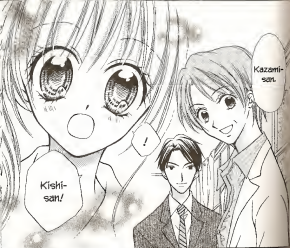
Lavender
Houser's
phone...



A few days later







Kishi-san!

Kazami-san.



Yes.

And we hold a high tea.

Here at Seika Academy we often invite important guests.



Actually...
I have a favor to ask you.

A favor?
From me?



It's been awhile.

What are you doing here?

Aren't you busy?



...to prepare
a light
meal and
snacks for
it.

So I would
like you and
Mizuno-kun...



...and
me?
Really?

Mizuno-
kun...



It's a
great
opportunity
for you.

So famous
food critics
and chefs
will be
there.

We're
going to
be planning
the cooking
school at
this tea.

I want
to eat
the
snacks
you
make.

Can
you do
it/?



A lot of people...

...will eat what I make...

I'm looking forward to it.

Good luck.

I can't believe the director asked me to participate.





Maybe he's
starting
to forgive
me.

I'm so
happy.



None
of your
business.



Hey
there,
slugger.



Did you
accept
the offer,
too?

Library

A high tea sponsored by the director?

High tea is a luxurious thing hotels do, right?

Yeah.

He asked me to make a light meal and some snacks for it.

Recording to the book...

Um...



It was originally a social ritual observed by the English nobility.

You were expected to have the best china and perfect manners—and to carry on intelligent conversation.

Along with tea you get a light meal and snacks on a three-tiered tea stand.

The food is usually bite-size sandwiches with tarts and petite cakes.

It's best to have items that don't need to be cut and served.





Ooh,
it's
sweet.

Some jam
to put on
scones.

I'm trying
out
different
recipes.

It's a must-have
for high tea!



Oh!
It
smells
nice.

Jam is
just about
boiling
fruit with
sugar...

SWIRL



I see.

Jam,
huh?

...but
it's
interesting.

because
you can
discover a new
taste that is
different from
eating it
fresh.

SWIRL

What
are you
making?





Or you can
blend two
ingredients.



Seasonal
fruit tastes
best.

It might
be interesting
to make it
with Japanese
ingredients,
too.

Persimmons
or pears are
great for
fall.



Ooh/
Sounds
good.

Like
strawberries
and
bananas!

That's
a good
idea!!

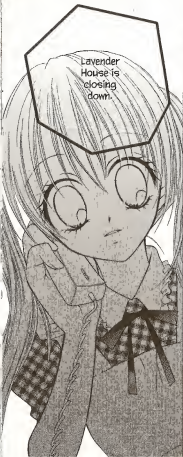


I feel a
really
delicious
jam
coming on.

For the
first time,
Fujita-san
gave me
good
advice!

well





Lavender
House is
closing
down.



What's
wrong,
Hagio-
sensei?

.....



.....



I'm
sorry,
Najika.



They took the deed to the land...

I'm sorry.

...and there's nothing we can do anymore.

I'm really sorry.



What?



Closing down?

I'll call again when everything settles down.



I'm...

...currently working on finding a new home for the children.

Lavender
House?

Najika!

Listen!

A
competition?

Director's
Office

And it
seems like
it's not
just a tea
event!!

About the
high tea
happening
this
Sunday...

...my
mom is
coming,
too.

It's going
to be a
competition...

...between
your food
and Seiya
Mizuno's!

Yes,
that's
right.

Huh?



Then there
was no point
in bringing
him to this
school.

If Seiya
Mizuno
remains
defeated by
you,

You just
asked me to
serve your
guests with
my cooking.

That's
not what
you
told me
before!

I couldn't
tell you
the truth
in front of
Kishi-san.



Besides...

I don't
want to
participate
in a
meaningless
competition.



I
don't
have time
for that
right
now.

Lavender
House is
closing
down.





...lose
to
Seiya
Mizuno...

...on
purpose.

•
9 P.M.
Clean up
Fujita
Diner and
brainstorm
for new
recipes

•
After school
Cafe
Time and
making
dinner
at Fujita
Diner

•
12 P.M.
Finish
lunch
in 10
minutes,
and then
work at
Fujita
Diner

•
5 A.M.
Wake
up,
prepare
food at
Fujita
Diner

**Najika's
Daily
Schedule**

↑
This is why
she's always
dozing off in
class.

↓
And it
results in...

This
isn't good.
Especially
because I'm
not in the
special class
anymore.



Translation Notes

Japanese is a tricky language for most Westerners, and translation is often more art than science. For your edification and reading pleasure, here are notes on some of the places where we could have gone in a different direction in our translation of the work, or where a Japanese cultural reference is used.

Splash pages, page 5

Kitchen Princess was originally serialized in a magazine *Nakayoshi*. In Japanese manga magazines, the "splash page" is the special, full-page illustration that opens each new installment of a series. In some issues, this splash page appears in color, but is then reproduced in black-and-white when the serialized installments are collected in book form.

Millimeters and meters, page 38

5 millimeters is about $\frac{1}{2}$ centimeter. 5 meters is 500 centimeters—or almost 16 feet. It's a big difference!

Kitchen Palace

Did you enjoy
Kitchen Princess?
In this section, we'll give
you the recipes
for the food that Najika
made in the story.
Please try making them. ♥



Recipe 34: Strawberry & Banana Jam

Tip From Nefies:

Jam is easy to make because all you need is fruit and sugar! If you master the basic strawberry jam, try the more advanced banana jam!

Jam

For a medium-sized jar

1 package of strawberries,
2/3 cup sugar, lemon

***** How to Make *****



1 Wash the strawberries thoroughly, then dry them and cut off the tops.



2 Put the strawberries in a bowl, and add sugar. Mix using a spoon.

Squeeze the lemon into the bowl. Let sit for an hour. The juice will come out and the sugar will dissolve.



3 Put the mix into a stainless steel pot and place over low heat. Mix with a wooden spoon so that it won't stick to the pot. Simmer for 20 minutes.



4 The jam will thicken as it cools, so it's okay if it seems too juicy now. Put the jam into a jar while the jam is hot. (Try to put it in a jar that's been washed in hot water and completely dried.) After it cools, keep it in the refrigerator. Use within two weeks.



1 Peel the banana and cut off both ends. Cut up into thin slices.

2 Put the banana slices into a pot and quickly squeeze lemon juice over them so they don't change color. Add the sugar and put it over low heat.

3 Stir with a wooden spoon while crushing the bananas. Simmer for 15 minutes and you're done!

DONE

Jam goes great with bread and scones.





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It's a gift
to my Porcelain

Happy 1st Birthday



Kitchen Princess

Recipe 35

Najika and the
Tea Sandwich



About Recipe 35's Splash Page

It's exactly what the chapter title is. I think it's one of the few splash pages that has something to do with the actual story! Najika's note ideas were thought up by my assistants, and it really helped me! Thank you. ♡

But there's a line that says, "put a 5 mm piece of dragée into the Madeline," and I accidentally wrote "5 m piece of dragée."

No way! That's too big!!

I realized it later, and fixed it immediately. That was close. 100

ALL
CRASH 9

Then I
assume you
don't care
if Lavender
House is torn
down.

I
can't...

...do
that.

It's a
small
facility.

It was
easy to
get the
land.

The Mizuno
Group
wanted that
land.



If you
lose...

...I'll
cancel the
agreement
I have with
the Mizuno
Group.

And
Lavender
House will
stay as it
is.



...the
director...

Does
that
mean...



It's not
a bad
deal, is
it?



...took
Lavender
House
away
from
us?



...to be
manipulated
by you and
end up like
Sora.

I don't
want
him...



This
must be
kept
confidential.

Especially
from
Daichi.



lose
an
purpose...



Does
that mean
being
sloppy
with my
work?

Feeding
everyone
something
I'm not
proud of?

I
want to
eat your
snacks
again!

Fuga Diner



The high
tea was a
competition?

So
it was
true?



I mean,
look at all the
recipes you
came up with!

It's your
chance to
get closer
to fulfilling
your
dream!

But
famous
chefs are
coming to
the event,
right?

Right?



I
see.

Yeah.



Just be
yourself and
make what
you always
make and it'll
be great.



My mom
was looking
forward to
your cooking,
too.



Why does
what you
make taste
so good?



Because...



I we think
of you and
make it
from the
heart.



It's so
good!

Make
snacks
without
my heart
in it...?

...becomes
"a dish" when
you make
it from the
heart.

Food...

That...

That's why we
always think
of the person
eating it
when we make
something.

...goes
again, but
what Mom
and Dad
taught
me.



I don't
want to
do that.

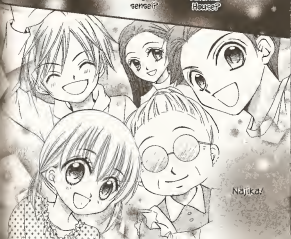
No.

But...

Everyone?

And
Hagor
himself?

...what
will
happen
to
Lavender
Honey?



Najika!

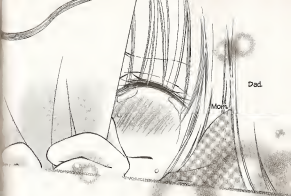
I can't take it away.

It's an important home for everyone.

- Strawberry To
- Strawberry
- Lemon To
- Strawberry To
- Lime To

Max. 100gms per person

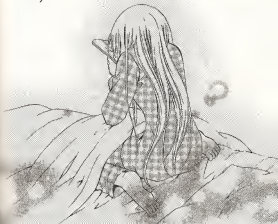
CRUSH



Dad

Mom

I'm
sorry.





A contract
selling the
Lavender House
property...

This is a contract between the seller, Yugo
Kizumori, and the buyer, the Mizuno Group Inc.

Seller: Yugo Kizumori

XX Street, XX City, Goto District, Tokyo

Buyer: The Mizuno Group Inc.

XX Street, XX City, Minato District, Tokyo

...to the
Mizuno
Group?

Purchase of Property Title
XX Street, XX City, Minato
Lavender House

NO.	Address	Contract	Quantity
1	XX Street, XX City, Minato	100 sq. ft.	1000
2	Contract House	100 sq. ft.	1000
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
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86			
87			
88			
89			
90			
91			
92			
93			
94			
95			
96			
97			
98			
99			
100			

This...

Could
he
have...

Very
well.

The Lavender
House will be
owned by the
Mizuno Group
after this.







I thought you spent a lot of time on this.

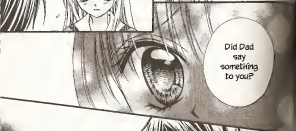
You're using them for the event, right?



What are you doing?

Daichi...

These are important notes.



Did Dad say something to you?



He's up to something for sure.

He did, didn't he?

I saw his documents regarding Lavender House.



Well,
I'm not
a special
student
anymore.

Najika!

I
can't
tell
him.

I think
I'm
getting
tired of
it.

So I
thought I
wanted to
focus on
things other
than
cooking.

Not
Daichi.

Um...



You
could
come
with me.



Oh! I
might
want to
go to a
movie.

Or go
take
a Neo
Print.

IF
I quit
Fujita Diner,
I can play
after
school.



Daichi!





Stop it.
You'll burn
yourself.

That isn't
even a
believable
lie, Najika.

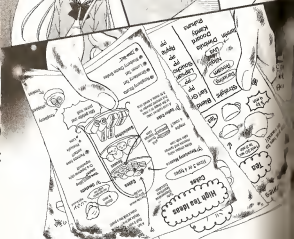
It's what
you live
for!

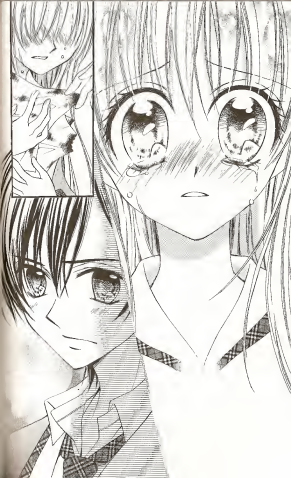
Your parents
gave you
your dream:
to become a
great cook!

You
can't
give it
up.

There's
no way...

Am I
right?







But...



I'm...



That's
right.
I can't
give it
up.

It's my
only
dream.

As
I
want
to
do...

...is
protect
what's
important
to me.



I'm
sorry,
Daichi.



What
am I
supposed
to do?

I
don't
know.



The main
guest of a
high tea is
the tea.

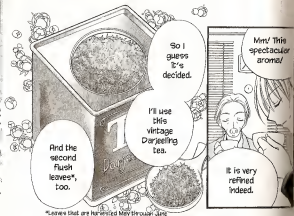
Seiya-sama,
are you
preparing

For
the
high
tea?

In an
elegant
tea
setting...

...you
need tea
of the
highest
quality.





So I
guess
it's
decided.

I'll use
this
vintage
Darjeeling
tea.

And the
second
flush
leaves*,
too.

*Leaves that are harvested May through June

Mm! This
spectacular
aroma!

It is very
refined
indeed.



No,
sir.

Do you know
what the
traditional
food served
with tea is?



I'll cut
these into
bite-size
servings.

This
doesn't
get in the
way of the
flavor of
the tea.

Cucumber
sandwiches.
Nice and
simple.



They'll
all be
simple.

And I'll
serve ham,
cheese, and
smoked
salmon.

Just one
ingredient
each.



You
come in
without
knocking?

What...
what
is
this?/





Hey, Mr.
Student
Body
President.

What's
wrong?

Did
Najika-chan
ask you to
come and
spy?



...a
favor to
ask.

I
have...



Oh.

She hasn't
done
anything.

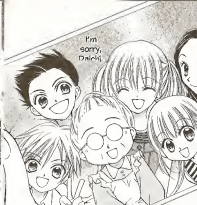
Is she going
to be okay?!



Are you
preparing
for the
high tea?

Najika!





I'm
sorry,
Daiichi



Hey,
Nafika!

You better
get working
or you're not
going to make
it for Sunday!!

Are you listening?



Lavender
House

...is
really
important
to
me.

The afternoon classes become a drag, so he decides to go think about dinner

• 12 PM Lunch

(some-times third period)

Go to school around the middle of second period

• 6 AM Wake up, prepare for lunch

Saiya's Daily Schedule

And it results in...

He's going to be stabbed in the back one day

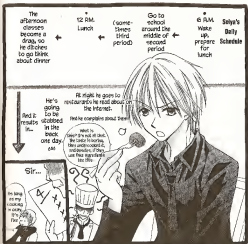
At night he goes to restaurants he read about on the Internet.

And he complains about them.

What he doesn't know is that the waiter is looking, then undercooking it, and wondering if they use their standards for this.

Sir...

The lamp is my cooking in daily life. It's not.



Translation Notes

Japanese is a tricky language for most Westerners, and translation is often more art than science. For your edification and reading pleasure, here are notes on some of the places where we could have gone in a different direction in our translation of the work, or where a Japanese cultural reference is used.

Splash pages, page 5

Kitchen Princess was originally serialized in a magazine *Nakayoshi*. In Japanese manga magazines, the "splash page" is the special, full-page illustration that opens each new installment of a series. In some issues, this splash page appears in color, but is then reproduced in black-and-white when the serialized installments are collected in book form.

Millimeters and meters, page 38

5 millimeters is about $\frac{1}{2}$ centimeter, 5 meters is 500 centimeters—or almost 16 feet. It's a big difference!

Rare Cheese, page 43

When Najda writes "rare cheese," she is referring to the soft, creamy cheese that was used in volume 7's cheesecake recipe.



Screen tone, page 134

A screen tone is a patterned sticker sheet that manga artists use to decorate their art. There are hundreds of patterns, with new ones coming out every so often.

Kitchen Palace

Did you enjoy
Kitchen Princess?
In this section, we'll give
you the recipes
for the food that Najika
made in the story.
Please try making them. ♥



Recipe 35: Tea and Sandwiches

Even if you use a high-quality tea, if you make a mistake pouring it, it will taste horrible! So I will teach you the correct way to make tea.

Tip from Seiya

How to Make Good Tea

- ★ Use tap water. Japan's tap water is soft, and better for tea than mineral water, which is hard. Boil it well in a kettle.
- ★ Pour the hot water into the teapot and teacups to warm them up. Drain the hot water, and then put the tea leaves into the teapot. Use one spoonful of leaves per cup, plus one more spoonful "for the pot" to make it really delicious.
- ★ Pour hot water into the teapot and let the leaves steep. Depending on the type of tea leaves, the ideal steeping time will vary, but three minutes is standard. Use a timer to get it just right!

If you follow the above directions, the tea will taste much better!

English Tea Sandwiches

Traditional tea sandwiches to go with your tea

- ★ Prepare thinly sliced white bread for the sandwiches. Fresh-baked breads are soft and hard to cut, so try to use day-old bread. Let the butter reach room temperature to soften it before spreading it on the bread.
- ★ Keep the ingredients simple so that the sandwiches do not distract from the flavor of the tea. Add mustard and mayonnaise according to your taste. Once you make the sandwiches, wrap them with plastic wrap to keep them moist. Cut off the crusts and cut them into bite-sized pieces.



There are lots of different ways to cut a sandwich!



Some suggestions for sandwich fillings:

- A... Cucumber. Sprinkle salt over the whole cucumber, rub it, then cut in thin slices. Place the slices between bread.
- B... Egg. Prepare hard-boiled eggs and cut them up into small pieces. Add mayonnaise.
- C... Fruit. Thinly sliced strawberries, kiwi, bananas and sour cream.
- D... Cream cheese and smoked salmon
- E... Ham
- F... Thirty-sliced cheese
- J... Jam



Scanned by Porcelain Angel

It's a gift

to my Porcelain

Happy 1st Birthday



Kitchen Princess

Recipe 36

Naffles and
High Tea (Part 1)



About Recipe 36's Splash Page

Three shots of Najika. It's like someone took three consecutive pictures.

When this chapter was released, it was right in the middle of summer, ☀️, but the story takes place in the fall. I was sweating just from drawing people in long sleeves.

So I tried to make the splash page fresh and fit for summer. By the way, I used Excel for the first time when I was creating the documents for the Lavender House contract. I was amazed at how handy it is. It's like the feeling I felt when I used a mechanical pencil for the first time!

But...it's too bad that I hardly have the chance to use it!



They're all
so much
more
famous
than you,
Fujita-san.



Wow.
There's a
lot of big
cheeser!
People you
would never
get to
meet!



Oh,
he's
on TV
a lot.



Everyone's
here for
high tea!

Nojima,
did you
see
that?

It's an
honor to
have them
eat what you
make.



.....







You don't
have to
keep that
promise.



If you
lose on
purpose...

I can
save
Lavender
House.



Remember
the deal.





I got
it back
from
Dad.

It's the deed
to Lavender
House.

Property Deed
Contract

Lavender
House is
to stay
here.

So cook
with all
you've
got.



Ill...

What...

...compete
with her
fair and
square.



Director!

I
promise.

I can win
without
your
cheap
shots.



If you
lose...

...I have
something
in mind for
you, too.



..Urgh.

You'll
regret
this.



Hmph.
Try
me.



Dalekip

He
begged
me to
help him.

How
pathetic.

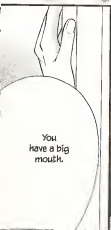


Mizuno-
kun.



...about
this...

Um



You
have a big
mouth.



I would
never
do that.

You can
thank the
student body
president for
this.

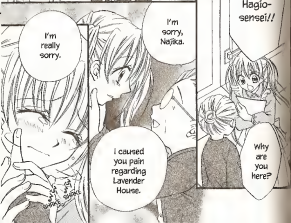
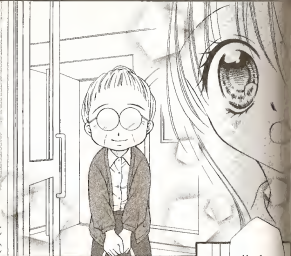


So you
better
do your
best,
Najika.

Delphi.

You
have an
important
guest, too.

Huh?



I'm
really
sorry.

I'm
sorry,
Najica.

I caused
you pain
regarding
Lavender
House.

Hagio-
sensei!!

Why
are
you
here?



Najika,
do you
remember?

After
a long,
busy
day...

...you
would
always
make fresh
tea for me.

Never
reheated,
but fresh.

Because
it tastes
best that
way.





...do
anything...

...to
help
you



Daichi.



You're
using
this,
right?



Thanks,
Daichi.



I'll
make
delicious
Food for
all of
you.



I
should...
...start
cooking.



I'll let
you use
anything
here.

There's
no point in
competing
if we're not
starting from
the same
place.

Wow!



Hey.

You didn't
prepare
ingredients
much,
right?

I
can
cook.

Thank
you.

People
will eat
the
delicious
food I
make.

THIS



For any
trouble
you had
getting
my seat.

Sorry,
Daichi-
kun...

Sorry
you're
in the
corner.

You're
my
guest.

...is such a
fortunate
thing. I
never knew.

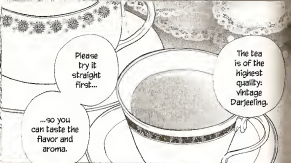


...Seiya
Mizuno-kun's
high tea.

Thank
you for
waiting,
everyone.



My theme is
a traditional,
historic royal
high tea.



Please
try it
straight
first...

The tea
is of the
highest
quality:
vintage
Darjeeling.

...so you
can taste the
flavor and
aroma.



Please
enjoy
them with
clotted
cream and
jam.

There are
two types,
plain
and with
walnuts.

The first
snacks are
traditional
scones.



This is
great!





The rose is the national flower of Britain.

I used a lot of it.

The jam is rose jam.

It smells great.



The crispy texture is good.

You blended soft flour with hard flour.



It goes well with the tea.

Smells nice.

I like the slight taste of yogurt in it, too.



He was brought up well, and it shows in his cooking.

He has refined taste.

Seiya-kun is the son of the head of the Mizuno Group.





For me,
high tea is
a moment
of fun!

So I
prepared
different
types of
tea...

...to help
move the
conversation
along.

Next
is Najika
Kazami-san.

BOW



I feel
like I'm
tasting
autumn.



It's a
flavored
tea with
orange
osmanthus.



Oh!
How
unusual.



Please
have
some
scones.



The orange
osmanthus
bloomed
in my yard
today.



Maybe
I should
get one,
too.

Mine
is still
blooming.



You
didn't
use
flour.



The
outside is
crispy, but
the inside
is very
soft.

This
scone...



I used
rice
flour.

This is
something
even kids
who are
allergic to
wheat can
eat.



My mother
would love
this.

The other
cream uses
Japanese
chestnuts.

I see!

Rice flour.

This soft
and chewy
texture will
be popular
with kids.

The other
one is
green tea-
flavored.

Wine,
too.

I should
give this
to her.

Seasonal
ingredients
taste
best!

The red
bean
clotted
cream is
interesting.

It's a
blend of
persimmon
and
cinnamon.

This
jam is
unusual,
too.



...

...would prefer for Japanese tastes like green tea and persimmon...

...to be served with Japanese tea.

I wonder about that.

It's a mismatch for Japanese-style food to be served with English tea.

This isn't what you usually have with English tea.

This isn't really High tea.

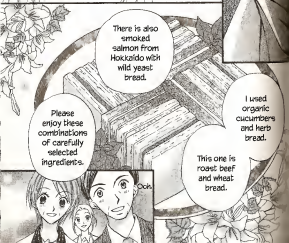
Now that you mention it...

That's true.



Next
up are sand-
wiches.

Dad
is so
sneaky.



There is also
smoked
salmon from
Hokkaido with
wild yeast
bread.

Please
enjoy these
combinations
of carefully
selected
ingredients.

I used
organic
cucumbers
and herb
bread.

This one is
roast beef
and wheat
bread.

Ooh.



What!/?

What
is she
thinking!/?

A
whole loaf
of
bread!/?



His
technique
is
amazing,
too.

It's
absolutely
perfect.

Seiya-kun
is great at
choosing
ingredients.

Is
Najika
going to
be okay?/

Oh,
no.

Of
course.

Next are
Kazami-san's
sandwiches.

Kitazawa
Father
and Son

Currently they are not on good terms. But they are quite similar... They both look like they can't get up in the morning.

I wrote in Volume 5 that perhaps the Director looks like Daichi, but I got a letter indicating that it should be the opposite: Daichi would look like his father!

The letter is right.
My wording was
weird. Sorry.
(^_^)

Does he look
like a nicer
person when
his hair is
down?



Rare Cheese, page 43

When Najika writes "rare cheese," she is referring to the soft, creamy cheese that was used in volume 7's cheesecake recipe.



Screen tone, page 134

A screen tone is a patterned sticker sheet that manga artists use to decorate their art. There are hundreds of patterns, with new ones coming out every so often.

Kitchen Palace

Did you enjoy
Kitchen Princess?
In this section, we'll give
you the recipes
for the food that Najika
made in the story.
Please try making them. ♡



Recipe 30: Pumpkin Shortbread

Up From Nagisa

Shortbread is a traditional Scottish snack that is often served at English high teas. "Short" means that it is crispy.

Pumpkin Shortbread

enough for a circular sheet
about 7 inches in diameter
2/3 cup frozen pumpkin,
3 tablespoons unsalted butter,
3/4 cup soft flour,
1 tablespoon sugar

How to Make



Place the frozen pumpkin into a microwavable bowl. Cover with plastic wrap and heat in the microwave for about three minutes.



Peel the green part of the pumpkin using a knife. Smash the orange part.



Let butter sit until it is room temperature. Place butter in bowl and add the flour and sugar to it. Stir with a rubber spatula.



Add the smashed pumpkin from step 2 into the bowl and stir well. Mix it into a ball and refrigerate for about an hour.

5 Less than a centimeter



Spread some flour on a board and place the dough on top. Use a rolling pin to make it less than a centimeter thick.



Use cookie cutters to cut out shapes. (You don't have to cut them up at all. For details, look at the bubble below.)



Place the shapes on a cookie sheet and bake in an oven set at 350° F for about 20 minutes.

You can poke holes in the dough using a fork and bake it as you would in step 7 to get a whole sheet of shortbread.

DONE

It would be fun to have various shapes.





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It's a gift

to my Porcelain

Happy 1st Birthday



Kitchen Princess

Recipe 37

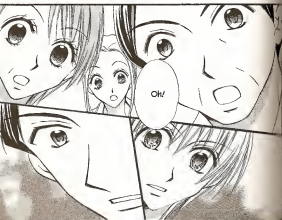
Nails and High
Tea (Part 2)

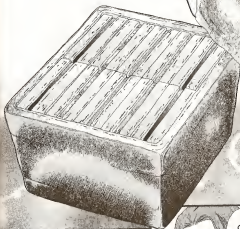


About Recipe 37's Splash Page

I wanted to draw something that was like a storybook...and when I realized that, I drew the two of them in pajamas. I wanted them to wear country-style outfits, but that didn't look as good with the nighttime background... They are both drinking hot chocolate. Speaking of hot chocolate, the Disney Resort's hot chocolate is the best. It probably tastes better because I drink it when it's freezing. When it gets chilly, I crave it. The warmth has saved me so many times... (◡_◡)

By the way, I drew hot chocolate for Recipe 16, too (in Volume 4). I must really like it. ◡_◡





But by
doing this,
you can
retain their
freshness.

English
sandwiches
are dry
and they
get flaky
fast.

Very
innovative.

Oh,
how
fun!

You
hollowed
out the loaf
and made
sandwiches
from that
part...

...and
then put
them back
inside.

And finally, these are the cakes.

She's just full of gimmicks.

Please enjoy my finest creation.

7 WASH

Ah, so that's what she did.

BUZZ

Flowers/P



They're
candy.



This is
hard even
for a profes-
sional.



Wow...



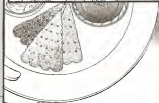
...for the
most
extraordinary
high teens.



Ooh.



This
luxury was
invented
by the
nobility...





You're my
daughter
Akane's
friend, aren't
you?

Did
she
tell
you?

How
did
you
know?

About
my
birthday?



Isn't
it your
birthday
today?"

"By the
way, Mrs.
Kishida."

"It
is."



"Then
let's go
out and
celebrate
later."

Oh,
actually...

I
just heard
everyone
talking
about it
earlier.



Yes.

So you
put this
message
on right
now?



I'm
really
happy.

I
haven't
had a
surprise
like this
in a long
time.



Look.



My plate
has a
cat on
it.



You're
right.
She's so
cute.

I heard
you had a
spotted cat.



Oh,
Matsumoto-
san, you have
three
stars?

It's my
dream
to have a
three-star
restaurant.





...and
bavarois
made out
of red
radish.

Tomatoes,
grapefruit
jelly...

Everything
is fresh
and
delicious.



The
cake is
interesting,
too.

It's
because
there are
vegetables
in it.

This
shortbread
is very
colorful.



Oh...

...could
your high
tea theme
be...



"A
high tea
for your
parents!"

Yes.

Today the
guests
include my
classmates'
parents...

...and
others
of their
generation.

That
is my
theme.

It's our
dearest wish
that our
parents be
healthy and
live long.

I wanted
my high
tea to
express
that.





You'll eat
it and be
healthy.

This is
the best
high tea!



That's
why you
used
vegetables
and other
healthy
ingredients!



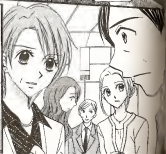
You cannot
compare
this to
Mizuno-kun's
cooking!

But
you can't
call this a
traditional
high tea.

She
went for
gimmicks
because
she wasn't
confident of
her skills.



You're
right,
Director.





The
winner
is... both
of them.



It's like
you said,
you can't
compare
them.

What...

Both
presentations
were great
in their own
unique way.

...and a
healthy
tea...

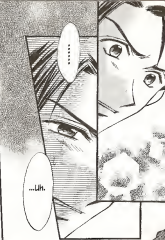
A luxurious
tea...



...your
new culinary
school.

I
will gladly
support...

Thank you
for your
great
hospitality.





Mizuno-kun.



Your cake was delicious.

Really. Everything was just great.



But my cooking was perfect.



Oh, Kazami-san.



I was excited just thinking about what would come next.

Your cake was delicious.

It was really fun.



Thank you very much.

OF course.



Please give
me the recipe
for your
shortbread,
too.

I knew
your
parents
well.

They
would be
proud of
you.

I would love
to have your
recipe for
the orange
osmanthus.

Your
bread loaf
sandwich
container
would be even
cuter with
a ribbon
on top.



It
doesn't
seem
like a tie
to me.

What
the
heck?

I would
love to eat
your food
again.

They only
said one
thing to
me.





Thank you
for the
deed to
Lavender
House.

Seiya-
kun.

You
saved me
and the
children.

I
feel
like
lost.

It's
not fair.





Even her
absolute sense
of taste is
something she
was born with!

She
didn't work
for
that.

Her
parents
are
genius
pastry
chefs.



I worked
so hard
to get
here!



YOU
KNOW,
SEIYA-
KUN.



Najika
worked
hard,
too.

It's
up to
you...

...whether
you shine
or waste
your
talent.



You know
that
though,
don't
you?



She didn't
think not
winning
outright was
bad...

...because
she truly
loves
cooking.



What?



You've grown...



You were watching her...

...From the Lavender House window ever since you were small.



I don't care!

...I'll
just
look
in...

...envious.

Even
now...

It's

...haven't
changed
a bit
since
then.



I'm so
happy we're
sharing a bed
again.

Me,
too.

And I got
to eat your
cooking
today.



It was
really
delicious.



Yeah...



I can't
believe it.



.....



I
wanted...



...a
rough
time,
boo.

He's
having...

He lost
a son.

...the
director to
eat more of
it, though.



...when he
will eagerly
eat your
food,
Najika.

...the
day will
come...



But...



I can't
always
be with
you.

Nafika

But there
will be
someone...

...who will
stand by
you and
give you
courage.



Really?

Will
that
day...



...really
come?



Don't
give up.





I'm going
to eat a
lot today,
too!



I have to work
hard, like
Hagio-sensei
said!



Food
again?!



Wow!
What
a nice
day.



Yo!



Daichi.





...you
Follow your
dreams,
okay?



HUH?

TH-
THUMP



HUH?



No!?



what...

is this?

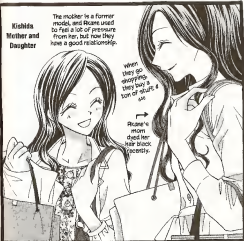
TH-
THUMP

**Kishida
Mother and
Daughter**

The mother is a former model, and Akane used to feel a lot of pressure from her, but now they have a good relationship.

When they go shopping, they buy a ton of stuff, & eat.

→ Akane's mom dyed her hair black recently.



Kitchen Palace

Did you enjoy
Kitchen Princess?
In this section, we'll give
you the recipes
for the food that Najika
made in the story.
Please try making them. ♥



Recipe 30: Pumpkin Shortbread

Up From Nagisa

Shortbread is a traditional Scottish snack that is often served at English high teas. "Short" means that it is crispy.

Pumpkin Shortbread

enough for a circular sheet
about 7 inches in diameter

2/3 cup frozen pumpkin,
3 tablespoons unsalted butter,
3/4 cup soft flour,
1 tablespoon sugar

How to Make



Place the frozen pumpkin into a microwavable bowl. Cover with plastic wrap and heat in the microwave for about three minutes.



Peel the green part of the pumpkin using a knife. Smash the orange part.



Let butter sit until it is room temperature. Place butter in bowl and add the flour and sugar to it. Stir with a rubber spatula.



Add the smashed pumpkin from step 2 into the bowl and stir well. Mix it into a ball and refrigerate for about an hour.

5
Less than a centimeter



Spread some flour on a board and place the dough on top. Use a rolling pin to make it less than a centimeter thick.



Use cookie cutters to cut out shapes. (You don't have to cut them up at all. For details, look at the bubble below.)



Place the shapes on a cookie sheet and bake in an oven set at 350° F for about 20 minutes.

You can poke holes in the dough using a fork and bake it as you would in step 7 to get a whole sheet of shortbread.

DONE

It would be fun to have various shapes.





Scanned by Porcelain Angel

It's a gift
to my Porcelain
Happy 1st Birthday

Kitchen Princess

Recipe 38

Najika and Baci

Notizen und Bibli

Nelson and Boyd



About Recipe 38's Splash Page

It's Halloween-themed! The magazine came out in October, so... This may be my first time drawing a splash page for Halloween. In my head, it was all in color, so I thought I should photocopy it before I put the screentones on and then color it for use for a cover. But I completely forgot to photocopy it... (idiot) I forgot that I would probably forget the closer it got to my deadline. LOL

But I haven't forgotten to take my work out of the photocopy machines lately. LOL Yes! Not related? ... LOL



Yes.
Yes,
it is!

It's
closer
this
way!



Shoot!



Everyone...

...keeps
talking
about
her.

What
the
heck?



Sheesh!



It's too busy today! I
can't handle
all of the
customers!



.....



Okay!



Najika,
after the
pasta, I want
you to make
omrice!!



I'll
help.

You
look
busy.



Oh.

That
dessert,
too?

Daichi.





957

Oh...

I'm
having
a hard
time...

Looking
Daichi
in the
face.

いっしょにー？
BLUSH

You're
spilling
it!

Water,
boo!

Can you
take the
water?

DRINKABLE

どい
ばい

ー
ッ



Hurry!

...the
person
I like
is...

That's
weird.

Be-
cause...

You're
done
eating,
right?

Najika,
come
out
here!



You're
in the
way.

Then
leave.



Hey!
Hey!!



What
are you
doing
here!?



I
don't
get it.



I
decided to
help out
here for
a while.



Stop
shouting
at
everything
I say!

What!/?



I don't
understand
why.

My
technique and
ingredients
are much
better.

Yet, I
can't win
against
you.



...until
I figure it
out, I'm not
going to let
you out of
my sight.

So...



The next
order is
cream
croquette?
That's easy.

You
can't
decide
that on
your
own!

You're so
busy you
need help,
right?

So it's
good
for you,
too.

What?

...again.



You can
do the
dishes.



I can't
let an
"assistant"
make food
on his first
day.



Hold
it.



What?!

Who
do you
think I
am?



This
is my
place.

If you don't
like it, you
can go back
to your
kitchen.



I'm
never
leaving!

Fine!



.....



Selva
Mizuno
helping?



He'll
quit
soon
enough.



I really
don't
think he
can pull
it off.

You
should at
least buy
a dish-
washer!

Hey!
Don't keep
the water
running!





I'm sorry,
I'll bring
it right
away.

OW!



What?!

If you drink
water, you're
going to be too
full to eat!

Drink it
later!



Excuse
me, can
I have
some
water?



And
everyone's
tired from
classes, so I
put in a few
drops of
lemon.

I serve
the water
depending
on the
temperature
that day.

Today it's
a little
chilly, so
no ice.



I
want them
to enjoy
the water,
too.

You go
through all
that hassle
just for
water!?



"Serving
delicious
food in
its most
delicious
state."

Cooking
is as
simple...

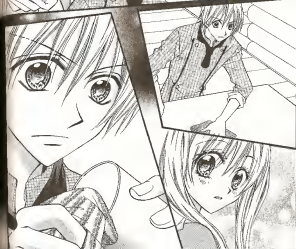
...as
that.



Even the water
has to be
delicious.

She puts that
much thought
into cooking?





It's been
exactly
two
weeks.



December 2001

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Fujita-
san.

I
have a
favor
to ask.

He's
actually
holding
up.

Unbe-
lievable.

Yeah...



I
can make
today's
dessert!/?



Najika
begged
me.

Yeah.

Seriously!/?

I can
make
it!/?



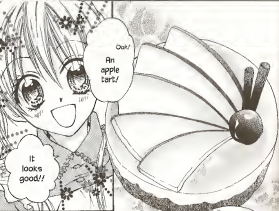
You only
have cheap
ingredients!!

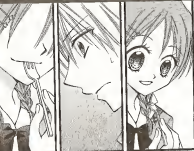
Hey.

I can't
have high-end
ingredients
at a school
cafeteria!!
Use what we
have.

I'll make
something
great and the
guests will be
blown away.

I
guess
I have
to.





...how the
customer
will react.



It's
delicious!!







What...



What
is
this?



Are you
making
dessert
tomorrow,
too?

Excuse
me?

Huh?

Yeah.

Then
we'll come
back
tomorrow!!

Cool!!

We're
looking
forward
to it!!



It's...

...really
fun.

See you
tomorrow!

I didn't notice because I was so busy.

I guess I cut myself during clean-up.

What?

You have to take care of it! You cook with your hands.

Oh?

What's wrong, Mizuno-kun?

Oh my gosh!

We have to disinfect it!

I'm fine. It's a small cut.



I thought
you hated my
cooking.



I
don't
hate
it.

why?



...has a lot
of things
my cooking
doesn't have.

Your
cooking...



It's always
been my
hope...

...that
everyone in
the world
could become
one by
sharing the
joy...

The people
who eat
your food
will smile.

You'll
see
that.

And
you'll
smile
yourself.

...of
eating
something
delicious.

I think
that's why
it's a waste
for you to
be cooking
in your own
world.



That
includes
you, too.



But...

...was
always
so
sure...

...that I
knew what
good food
was.

I thought
those who
didn't get
it were
stupid.



And
usually those
people would
stay away
from me.



I'll...
...do the
rest
myself!!

...

...I've
never
met...

...anyone
like this
before.





...and
Selya
Mizuno,
 huh?

Najika
Kazami...



That's
a good
match.



That's
part of
your
promise.

...I need
you to
choose
your friends
carefully.

I'm
telling
you
now...



I made
this for
you.

Mizuno-
kun.

What
are you
doing
here?



Baci?

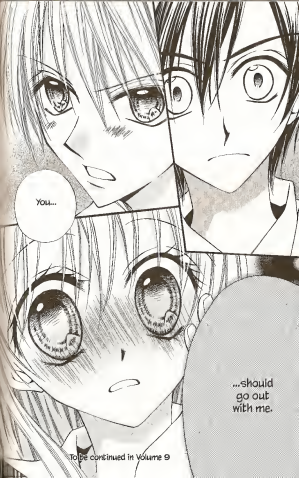
Huh?

Do you
know what
baci means?



It's Italian
for...

...kisses.



YOU...

...should
go out
with me.

To be continued in Volume 9

**Dressed Up
Fujita-san**

i heard he was an escort
at a club or something
(it's only a rumor).
He inherited Fujita Diner
from his grandmother
who used to run it.



Afterword

Hello! This is Ando.

It's already Volume 8!! I can't believe how time flew. It seems like the series started yesterday... No wonder I'm getting older. ^{o-o}

I had decided to draw Daichi for the back cover, but I couldn't think of a good composition. ^{o-o} I drew Seiya just to test him out and I was able to draw him easily.

Next time...next time for sure I will draw Daichi!!

So I will see you in Volume 9 with Daichi on the back cover. ♡

Comments and thoughts

Natsumi-Ando
Del Rey Manga
1745 Broadway
New York, NY 10019

♡ Thank you ♡

Yamada-sama
Shirasawa-sama
Sato-sama
ε
Miyuki-sensei
Kishimoto-sama



Kitchen Palace

Did you enjoy
Kitchen Princess?
In this section, we'll give
you the recipes
for the food that Najika
made in the story.
Please try making them. ♡



Recipe 37: Pumpkin Shortbread

Tip from Najika:

Shortbread is a traditional Scottish snack that is often served at English high teas. "Short" means that it is crispy.

Pumpkin Shortbread

enough for a circular sheet about 7 inches in diameter

2/3 cup frozen pumpkin,
3 Tablespoons unsalted butter,
3/4 cup soft flour,
1 Tablespoon sugar

*** How to Make ***



Place the frozen pumpkin into a microwaveable bowl. Cover with plastic wrap and heat in the microwave for about three minutes.



Peel the green part of the pumpkin using a knife. Smash the orange part.



Let butter sit until it is room temperature. Place butter in bowl and add the flour and sugar to it. Stir with a rubber spatula.



Add the smashed pumpkin from step 2 into the bowl and stir well. Mix it into a ball and refrigerate for about an hour.



Spread some flour on a board and place the dough on top. Use a rolling pin to make it less than a centimeter thick.



Use cookie cutters to cut out shapes. (You don't have to cut them up at all. For details, look at the bubble below.)



Place the shapes on a cookie sheet and bake in an oven set at 350° F for about 20 minutes.

You can poke holes in the dough using a fork and bake it as you would in step 7 to get a whole sheet of shortbread.

DONE

It would be fun to have various shapes.



Recipe 33: Soybean Flour Baci

From Nipika.

You call bite-size snacks baci (kisses) in Italy. We mixed in soybean flour this time to make it a Japanese-style snack.

Soybean Flour Baci

Makes about 20 pieces

3 tablespoons unsalted butter,
4 tablespoons sugar, 2 egg yolks,
1 cup all-purpose flour, 1/3 cup
soybean flour

♦♦♦♦ How to Make ♦♦♦♦



Keep the butter
out at room
temperature to
soften.



Place the butter and
sugar into a bowl and
mix using a rubber
spatula.



Add the egg yolks and
continue to mix.



Add the soybean flour and all-purpose
flour and mix. Roll them into small
pieces using your hands.



Roll them into balls about 1-1/2
cm in diameter and place them on a
cookie sheet.



Bake them in an oven set
at 350° F for about 15
minutes.

It's a really
cute snack.

DONE





Kitchen Princess

From the Writer



Hello! I am the writer and the person in charge of the recipes, Miyuki Kobayashi.

I had something surprising happen to me the other day. You know how Najika loses her sense of taste in Volume 6? I don't know if it's because I wrote that incident or because I killed off Sora, but my editor lost his sense of taste, too. It was scary!! When I first heard about it, I thought, "Are you Najika!?" but it was no time to kid around! Lately there are many children who are losing their sense of taste. The main reason is that they don't have a well-balanced diet—and they are especially not getting enough zinc! Zinc is found in oysters, liver, beef, cheese, and milk, among other things. Please try to put some zinc in your diet! My editor is all better now, so there's nothing to worry about anymore!

Kitchen Princess made its debut in the September 2004 issue of *Nakayoshi*. It's been four years already. Thank you to all the readers who support Najika and her friends.

Finally, I would like to thank Natsumi Ando-sensei, my editor Kiskimoto-san, and our editor in chief Matsumoto-san.

I'll see you in Volume 9!



About the Creator

Natsumi Ando

She was born January 27 in Aichi prefecture. She won the 19th Nakayoshi Rookie Award in 1994 and debuted as a manga artist. The title she drew was "Headstrong Cinderella." Her other known works are "Zodiac P.L.," "Wild Heart," and others. Her hobbies include reading, watching movies, and eating delicious food.



Rare Cheese, page 43

When Najika writes "rare cheese," she is referring to the soft, creamy cheese that was used in volume 7's cheesecake recipe.

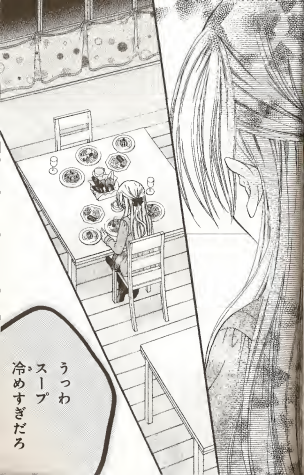


Screen tone, page 134

A screen tone is a patterned sticker sheet that manga artists use to decorate their art. There are hundreds of patterns, with new ones coming out every so often.

Preview of Volume 9

We are pleased to present you a preview from volume 9 of *Kitchen Princess*. Please check our website (www.delreymanga.com) to see when this volume will be available in English. For now you'll have to make do with Japanese!



うっわ
スープ
冷めすぎだろ



ちい



おま

おま

この

明かりがまだ

おまえと
夕飯食って
やろうと
思ったんだよ



でもこりや
作り直し
だな



水野くん



へたなソース
作ったら
ゆるさねーからな

パスタは
ダラタンにする

おまえ
ホワイトソース
作れ

えっ
いまから??

↑
おにぎり
おにぎり



なんなのよ
も~~~~っ



うん
やっぱり
いちばん
おいしいでしょ

お
もしかして
牛乳
北海道産?

でも

最高
の
スイーツ

いまは
水野
星夜
の
強引さが

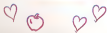
うれしい
かも

わーっ
デザートも
作ったの!!

シナモン
ロールだ
食べたいぞ



KITCHEN PRINCESS



HIGH TEA SHOWDOWN

Najika's world is falling apart. Lavender House, the orphanage where she grew up, is being shut down, and there's only one way she can save it. When Najika is challenged to a High Tea cook-off against Seiya, her nemesis, the scheming director of Seika Academy makes Najika an offer: lose the contest on purpose, and he'll save Lavender House from ruin. Will Najika throw the fight—or will her true self shine through?

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REY**

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Kitchen Palace

Did you enjoy
Kitchen Princess?
In this section, we'll give
you the recipes
for the food that Nafisa
made in the story.
Please try making them. ♡



Recipe 24: Strawberry & Banana Jam

Tell them again.

Jam is easy to make because all you need is fruit and sugar! If you remember the basic strawberry jam, try the more advanced banana jam!

Jam

For a medium-sized jar

1 package of strawberries,
2/3 cup sugar, lemon

How to Make



1 Wash the strawberries thoroughly, then dry them and cut off the tops.



2 Put the strawberries in a bowl, and add sugar. Mix using a spoon.

Squeeze the lemon into the bowl. Let sit for an hour. The juice will come out and the sugar will dissolve.



3 Put the mix into a stainless steel pot and place over low heat. Mix with a wooden spoon so that it won't stick to the pot. Simmer for 20 minutes.



4 The jam will thicken as it cooks, so it's okay if it seems too juicy now. Put the jam into a jar while the jam is hot. (Try to put it in a jar that's been washed in hot water and completely dried.) After it cools, keep it in the refrigerator. Use within two weeks.



1 Peel the banana and cut off both ends. Cut up into thin slices.

2 Put the banana slices into a pot and quickly squeeze lemon juice over them so they don't change color. Add the sugar and put it over low heat.

3 Stir with a wooden spoon while cooking the bananas. Simmer for 15 minutes and you're done!



Recipe 244: Toward Sandwiches

Even if you use a high-quality tea, if you make a mistake pouring it, it will taste horrible! So I will teach you the correct way to make tea.

By: Mami Suga

How to Make Good Tea

- ★ Use tap water. Japan's tap water is soft, and better for tea than mineral water, which is hard. Boil it well in a kettle.
- ★ Pour the hot water into the teapot and teacups to warm them up. Drain the hot water, and then put the tea leaves into the teapot. Use one spoonful of leaves per cup, plus one more spoonful "for the pot" to make it really delicious.
- ★ Pour hot water into the teapot and let the leaves steep. Depending on the type of tea leaves, the ideal steeping time will vary, but three minutes is standard. Use a timer to get it just right!

If you follow the above directions, the tea will taste much better!

English Tea Sandwiches

Traditional tea sandwiches to go with your tea

- ★ Prepare thinly sliced white bread for the sandwiches. Fresh-baked breads are soft and hard to cut, so try to use day-old bread. Let the butter reach room temperature to soften it before spreading it on the bread.
- ★ Keep the ingredients simple so that the sandwiches do not distract from the flavor of the tea. Add mustard and mayonnaise according to your taste. Once you make the sandwiches, wrap them with plastic wrap to keep them moist. Cut off the crusts and cut them into bite-sized pieces.



There are lots of different ways to cut a sandwich!



Some suggestions for sandwich fillings:

- A— Cucumber. Sprinkle salt over the whole cucumber, rub it, then cut in thin slices. Place the slices between bread.
- B— Egg. Prepare hard-boiled eggs and cut them up into small pieces. Add mayonnaise.
- C— Fruit. Thinly sliced strawberries, kiwi, bananas and sour cream.
- D— Cream cheese and smoked salmon
- E— Ham
- F— Thinly sliced cheese
- J— Jam

Recipe 101: Milk Tea-Shaved Ice

TIP from recipe:

You can't have high tea without the tea. It'll introduce a dessert that uses tea and is perfect for summer. Try it out with different kinds of tea!

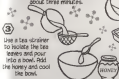
Makes 2 to 3 servings.

1 tablespoon tea leaves, 3/4-cup water,
3/4-cup milk, 2 tablespoons honey

How to Make



- 1** Pour the water in a pot and boil. Put the tea leaves into the pot and place a lid on the pot. Let steep for about three minutes.



- 3** Use a tea strainer to isolate the tea leaves and pour into a bowl. Add the honey and cool the bowl.



- 2** Pour the milk into the pot and place over medium heat. Once it boils, lower the heat and simmer for two to three minutes. Turn off the heat.



- 4** Pour the mixture into a metal pan and put it in the freezer for about three hours. Once it starts getting hard, mix it with a spoon to put some air into the mixture. Return it to the freezer.



- 5** Take it out of the freezer occasionally to stir with a spoon. Repeat it as many times you like. The more you stir, the softer it will get. Leave it in the freezer overnight and it's done.

This snack will cool you down on a hot summer day!



DONE



Recipe #14 Pumpkin Shortbread

By Anne Miska

Shortbread is a traditional Scottish snack that is often served at English high teas. "Short" means that it is **crispy**.

Pumpkin in Shortbread

enough for a circular sheet
about 7 inches in diameter

2/3 cup frozen pumpkin,
3 tablespoons unsalted butter,
3/4 cup soft flour,
1 tablespoon sugar

How to Make:



Place the frozen pumpkin into a microwaveable bowl. Cover with plastic wrap and heat in the microwave for about three minutes.



Peel the green part off the pumpkin using a knife. Smash the orange part.



Let butter sit until it is room temperature. Place butter in bowl and add the flour and sugar to it. Stir with a rubber spatula.



Add the smashed pumpkin from step 2 into the bowl and stir well. Mix it into a ball and refrigerate for about an hour.



Spread some flour on a board and place the dough on top. Use a rolling pin to make it less than a centimeter thick.



Use cookie cutters to cut out shapes. (You don't have to cut them up at all. For details, look at the bubble below.)



Place the shapes on a cookie sheet and bake in an oven set at 350° F for about 20 minutes.

You can poke holes in the dough using a fork and bake it as you would in step 7 to get a whole sheet of shortbread.

DONE

It would be fun to have various shapes!



Recipe 33: Soybean Flour Bread

Tips from Japan!

You call bite-size snacks *baci* (*baci* in Italy). We mixed in soybean flour this time to make it a Japanese-style snack.

Soybean Flour Bread

Makes about 20 pieces

3 tablespoons unsalted butter,
4 tablespoons sugar, 2 egg yolks,
1 cup all-purpose flour, 1/2 cup
soybean flour

◆◆◆ How to Bake ◆◆◆



1 Keep the butter
out at room
temperature to
soften.



2 Place the butter and
sugar into a bowl and
mix using a rubber
spatula.



3 Add the egg yolks and
continue to mix.



4 Add the soybean flour and all-purpose
flour and mix. Roll them into small
pieces using your hands.



5 Roll them into balls about 1-1/2
cm in diameter and place them on a
cookie sheet.



6 Bake them in an oven set
at 350° F for about 15
minutes.

It's a really
cute snack.

DONE!

